

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (Withdrawn) An amino acid sequence comprising any one of the amino acid sequences presented as SEQ ID NO: 7, SEQ ID NO: 9 or SEQ ID NO: 11.
2. (Withdrawn) A nucleotide sequence encoding the amino acid sequence as defined in claim 1.
3. (Withdrawn) A nucleotide sequence selected from:
 - (a) a nucleotide sequence comprising any one of the nucleotide sequences presented as SEQ ID NO: 8, SEQ ID NO: 10 or SEQ ID NO: 12;
 - (b) any one of the nucleotide sequences presented as SEQ ID NO: 8, SEQ ID NO: 10 or SEQ ID NO: 12, or the complement thereof.
4. (Withdrawn) A nucleotide sequence according to claim 2 operably linked to a promoter.
5. (Withdrawn) A vector comprising the nucleotide sequence according claim 2.
6. (Withdrawn) A transformed host cell comprising the nucleotide sequence according to claim 2.
7. (Withdrawn) A host cell comprising the nucleotide sequence according to claim 2, wherein the nucleotide sequence is heterologous to the genome of the cell.
8. (Withdrawn) A process of preparing an amino acid, comprising expressing an appropriate nucleotide sequence according to claim 2.
9. (Canceled)
10. (Canceled)

11. (Withdrawn) A foodstuff, such as a bakery product or a substance (e.g. a dough) for making same, comprising or prepared from an amino acid sequence presented as any one of SEQ ID NOs: 7, 9, 11, or a variant, derivative or homologue thereof.

12-25. (Canceled)

26. (Currently Amended) A method for identifying one or more xylanases having a high degree of resistance to a xylanase inhibitor, wherein the method comprises:

(a) contacting a xylanase of interest with an isolated endo- β -1,4-xylanase inhibitor obtainable from wheat flour; wherein the inhibitor has a molecular weight of about 40 kDa (as measured by MS or SDS PAGE); wherein the inhibitor has a pI of about 8 to about 9.5; wherein the inhibitor comprises one or more of the amino acid sequences presented as SEQ ID No. 13, SEQ ID No. 14, SEQ ID No. 15, SEQ ID No. 16, SEQ ID No. 17, SEQ ID No. 18 and/or SEQ ID No. 19; and

(b) determining the extent to which the inhibitor inhibits the activity of the xylanase of interest;

thereby identifying one or more xylanases that, in the presence of the inhibitor, retains at least about 30% of its enzyme activity ~~having a high degree of resistance to the inhibitor.~~

27. (Withdrawn) A xylanase identified by a method according to claim 26, wherein the xylanase has a high degree of resistance to the inhibitor.

28. (Withdrawn) A foodstuff comprising a xylanase according to claim 27.

29. (Withdrawn) A process comprising the steps of:

(a) performing a method according to claim 26;

(b) identifying one or more xylanases having a high (or medium or low) degree of resistance to the inhibitor;

(c) preparing a quantity of those one or more identified xylanases.

30. (Withdrawn) A process comprising the steps of:
- (a) performing a method according to claim 26;
 - (b) identifying one or more xylanases having a high (or medium or low) degree of resistance to the inhibitor; and
 - (c) preparing a dough comprising the one or more identified xylanases.
31. (Withdrawn) A method for identifying a bacterial xylanase or mutant thereof suitable for use in the preparation of a baked foodstuff, the method comprising
- (a) incorporating a bacterial xylanase of interest in a dough mixture; and
 - (b) determining the stickiness of the resultant dough mixture; such that the bacterial xylanase or mutant thereof is suitable for use in the preparation of a baked foodstuff if the resultant dough mixture has a stickiness that is less than a similar dough mixture comprising a fungal xylanase;
- wherein said thickness is determinable by the Stickiness Determination Method presented as Protocol 2 herein.
32. (Withdrawn) A foodstuff comprising a suitable bacterial xylanase or mutant thereof identified by a method according to claim 31.
33. (Withdrawn) A process comprising the steps of:
- (a) performing a method according to claim 31;
 - (b) identifying one or more xylanases suitable for use in the preparation of a baked foodstuff;
 - (c) preparing a quantity of those one or more identified xylanases.
34. (Withdrawn) A process comprising the steps of:
- (a) performing a method according to claim 31;
 - (b) identifying one or more xylanases suitable for use in the preparation of a baked foodstuff; and
 - (c) preparing a dough comprising the one or more identified xylanases.
35. (Canceled)

36. (Withdrawn) A method for identifying a xylanase composition or a medium in which a xylanase is to be prepared or a medium to which a xylanase is to be added that is to be suitable for use in the preparation of a baked foodstuff, the method comprising
- (a) providing a composition containing the xylanase of interest or a medium in which the xylanase is to be prepared or a medium to which the xylanase is to be added; and
 - (b) determining the presence of active glucanase enzyme(s) in the composition or medium;
such that if there is at most a low level of active glucanase enzyme(s) in the composition or medium then that composition or medium is suitable for the preparation of a baked foodstuff.
37. (Canceled)
38. (Withdrawn) A process comprising the steps of:
- (a) performing a method according to claim 36;
 - (b) identifying one or more compositions or mediums suitable for use in the preparation of a baked foodstuff;
 - (c) preparing a quantity of those one or more identified compositions or mediums.
39. (Withdrawn) A process comprising the steps of:
- (a) performing a method according to claim 36;
 - (b) identifying one or more identified compositions or mediums suitable for use in the preparation of a baked foodstuff; and
 - (c) preparing a dough comprising the one or more identified compositions or mediums.
40. (Canceled)
41. (Withdrawn) A method comprising:
- (a) determining the amount of inhibitor according to claim 21 in a wheat flour, which wheat flour may be wheat flour *per se* or may be present in a medium comprising same;

- (b) selecting a suitable xylanase for addition to the wheat flour and/or selecting a suitable amount of a xylanase for addition to the wheat flour; and
- (c) adding the suitable xylanase and/or suitable amount of the xylanase to the wheat flour.

42. (Canceled)

43. (Canceled)

44. (Withdrawn) The method of claim 26, further comprising the step of preparing a quantity of said one or more xylanases having a high degree of resistance to the inhibitor.

45. (Withdrawn) The method of claim 26, further comprising the step of preparing a dough comprising said one or more xylanases having a high degree of resistance to the inhibitor.